

TAP HOUSE

GRILL

STARTERS

- SWEET & SPICY CHICKEN WINGS** 10
general tso's sauce, chinese hot mustard, cucumbers, sriracha, green onion and peanuts
- ROASTED GARLIC HUMMUS** 9
grilled asparagus, feta, kalamata olive tapenade, fried parsley, pita
- CRISP CALAMARI** 10
tossed with a sweet chili sauce, red pepper and lemon, and sonoran chili aioli
- BACON WRAPPED JALAPEÑOS** GF 11
herbed cream cheese stuffed
- POPCORN SHRIMP** 9
tempura batter, sweet lemon sauce, sesame seeds
- BBQ PORK SLIDERS** 9
carnitas with sweet habanero bbq sauce, slaw, spicy mustard, house pickle chips, brioche buns
- TAP HOUSE NACHOS** GF 10
corn tortilla chips, sour cream, pico de gallo, jalapenos, black beans, green onions, guacamole
add chicken or pork 3

ARTISAN FLATBREADS

Handcrafted Dough, Artisanal Ingredients

- CAJUN SHRIMP & ANDOUILLE SAUSAGE** 14
spicy red sauce, fontina & parmesan, caramelized red onion, black olives, red chile flakes
- BACON & GRILLED PINEAPPLE** 14
fireball bacon, sweet habanero bbq sauce, cotija and fresh mozzarella, cilantro, jalapenos, caramelized red onion
- ITALIAN PEPPERONI** 14
red sauce, fresh mozzarella, chopped caesar salad, parmesan
- CHICKEN SAUSAGE** 14
pistachio-basil pesto, wild mushrooms, roasted peppers, fontina and goat cheese
- MARGHERITA** 14
fresh mozzarella, pistachio-basil pesto, fresh basil, roma tomatoes, parmesan with balsamic glaze

SOUPS

- CRAB BISQUE** cup 5 bowl 7
- TORTILLA CHICKEN CHILI** GF cup 5 bowl 7

GREENS

- MEXICAN CHOP CHICKEN SALAD** GF 13
romaine, roasted corn, pepitas, black beans, tomatoes, avocado, queso fresco, jalapeño-buttermilk dressing, chimichurri rubbed chicken breast
- SPICE CRUSTED SEARED AHI SALAD*** GF 15
rice vermicelli, wild greens, cucumber, tomato, carrots, red radish, sweet peppers, peanuts, thai basil dressing
- ASIAN GRILLED CHICKEN SALAD** 13
soy-ginger marinated chicken breast, napa cabbage, romaine, sweet peppers, red onion, tomatoes, sugar snap peas, seaweed cracker croutons, toasted sesame dressing
- TAP HOUSE SALAD** GF 8
baby spinach, romaine, strawberries, goat cheese, candied pecans with orange-poppy seed dressing
add chicken or steak 4
- CLASSIC CAESAR SALAD** 9
romaine hearts, shaved brussel sprouts, parmesan, garlic croutons
add chicken or steak 4

HANDS

Burgers Are Ground Onsite and Hand Pressed Daily
Choice of Fries w/Balsamic Ketchup or Cilantro Slaw

- THE MORNING AFTER BURGER*** 15
a signature blended burger patty with beef and bacon ground together topped with fireball bacon, gruyere cheese, slow roasted cipollini onions and a fried egg with chipotle aioli
- PANCETTA AND GORGONZOLA BURGER*** 14
gorgonzola crumbles, crispy pancetta, and garlic mayo
- PORTER CHEDDAR BURGER*** 13
double cheddar cheese, mac & jack's dijon mayo and all the fixins
- POBLANO PEPPER BURGER*** 14
fireball bacon, roasted poblano chile, chipotle mayo, pepper jack
- HOUSE CORNED BEEF SANDWICH** 14
house braised corned beef, stout-mustard glaze, swiss cheese, caraway kraut on artisan rye
- GRILLED CHICKEN BREAST SANDWICH** 13
pistachio-basil pesto, tomato, roasted red pepper, provolone, arugula on artisan sourdough

- HOUSE ROASTED TURKEY CLUB** 13
avocado aioli, tomato, fireball bacon, romaine, jack cheese, toasted artisan sourdough
- 1/2 club and soup 10

- CLASSIC BEEF DIP** 13
caramelized red onions, au jus, french roll
add cheese .95

- CHIMICHURRI GRILLED ALASKAN COD TACOS** GF 10
avocado crème, tomato, dry slaw, salsa fresca, cilantro

NO HANDS

- ALASKAN COD & CHIPS "PUB STYLE"** 14
dill pickle tartar, slaw, fries
- SPICY JAMBALAYA LINGUINE** 17
chicken, tiger prawns, andouille sausage, peppers, spicy tomato cream

- ITALIAN MAC N' CHEESE** 16
italian 5 cheese alfredo, fried salami, roasted cipollini onions, kalamata olives, roasted tomatoes, fresh basil

- PAN SEARED NATURAL CHICKEN BREAST** GF 18
pistachio-basil cream, fried brussel sprouts, sweet potato mash

- STEAK & FRIES** 18
roasted garlic-cabernet butter

- CEDAR PLANKED WILD BULGOGI MARINATED SALMON*** 19
orange-miso butter, sweet potato mash, asparagus

EXTRAS

- SIDE TAP HOUSE SALAD** 5
- SIDE CLASSIC CAESAR** 5
- HOUSE FRIES** 3
- CHIPS & PICO** 4
- GUACAMOLE** 5
- CILANTRO SLAW** 3
- BRUSSEL SPROUTS** 5
fried, parmesan cheese
- ASPARAGUS** 5
orange-miso butter
- SWEET POTATO MASH** 5

NOT RESPONSIBLE FOR LOST/STOLEN ITEMS
GF – GLUTEN FREE. OTHER GLUTEN FREE MODERATIONS AVAILABLE, PLEASE SPECIFY ALLERGY!

*CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NOT ALL INGREDIENTS ARE LISTED IN MENU ITEMS. PLEASE ASK YOUR SERVER IF YOU HAVE ANY CONCERNS.

160 BEERS ON TAP

PILSNERS

Moderate Hops, Golden Color
GEORGETOWN ROGER'S w
MARITIME PACIFIC PORTAGE BAY w
NORTH COAST SCRIMSHAW
PILSNER URQUELL
WARSTEINER

LAGERS

Bottom Fermented, Crisp Flavor
BAINBRIDGE KÖMMUTER KÖLSCH w
CARLSBERG
DOS EQUIS SPECIAL LAGER
HALES KOLSCH w
HB HOFBRÄU ORIGINAL
HILLIARDS CHROME SATAN LAGER w
KIRIN ICHIBAN
KRONENBOURG 1664
MARITIME DRY HOPPED OLD SEATTLE w
NEGRA MODELO
RAINIER LAGER w
ROSLYN BROOKSIDE BEER w
SPATEN LAGER
STELLA ARTOIS
WANDER UNCOMMON CALIFORNIA w

BLONDE

Top Fermented, Light Color and Body
AMERICAN BREWING BLONDE w
POPULUXE BALLARD BLONDE w
SCUTTLEBUTT HOMEPORT BLONDE w

ALES

Top Fermented at Warmer Temperatures
ALASKAN AMBER
CHAINLINE RECUMBENT RED w
ELYSIAN MEN'S ROOM RED w
FISH TALE ORGANIC AMBER w
IRON HORSE QUILTER'S IRISH DEATH w
LAZY BOY AMBER w
MAC & JACK'S AFRICAN AMBER w
MACHINE HOUSE GOLDEN w
MARITIME FLAGSHIP RED w
ODIN'S GIFT w
PIKE HIVE FIVE HOPPED HONEY w
REDHOOK ESB w
ROGUE DEAD GUY ALE
STONE ARROGANT BASTARD ALE

PALE ALES

Good Balance of Malt & Hops
ALASKAN FREERIDE APA
BASS ALE
BLACK RAVEN KITTY KAT BLUES w
BONEYARD BONE-A-FIDE
COUNTER BALANCE RACONTEUR RYE w
DESCHUTES MIRROR POND
FIRESTONE WALKER PALE 31
FREMONT UNIVERSALE w
GEORGETOWN MANNY'S w
SILVER MOON GET SUM
SNOQUALMIE COPPERHEAD w

INDIA PALE ALES

High Bitterness, Increased Alcohol Content
10 BARREL JOE
7 SEAS RUDE PARROT w
ASLAN BATCH 15 w
BALE BREAKER BOTTOM CUTTER IMPERIAL w 13oz
BALLAST POINT GRAPEFRUIT SCULPIN 13oz
BEAR REPUBLIC RACER 5
BLACK RAVEN TRICKSTER w
BOUNDARY BAY IPA w
BONEYARD RPM
DIAMOND KNOT INDUSTRIAL w
DOGFISH HEAD 90 MINUTE* 13oz
ELYSIAN THE IMMORTAL w
EPIC HOPULANT IPA* (N)
GEORGETOWN LUCILLE w
GREEN FLASH WEST COAST* 13oz
LAGUNITAS IPA
MELVIN 2X4 DOUBLE 13oz
NINKASI TRICERAHOPS* 13oz
SILVER CITY TROPIC HAZE w
SNOQUALMIE WILDCAT w
SOUND HUMULO NIMBUS* w 13oz
STONE RUINATION* 13oz
SUMERIAN HOLY WATER ISA w

BOCKS

Bottom Fermented, High Malt Flavor
AYINGER CELEBRATOR DOPPELBOCK 13oz
PAULANER SALVATOR 13oz
SHINER BOCK

BEER SAMPLERS four six-ounce glasses 14

NORTHWEST SAMPLER
MONTHLY BARTENDER'S PICK
WORLD TOUR
ROTATING HANDLES
CREATE YOUR OWN SAMPLER

BEER COCKTAILS inspired by our own staff

SPRUCE GIN RICKEY rogue spruce gin, georgetown lucille, grapefruit, lime 13
APRICOT RADLER 3 howls old fashioned gin, pyramid apricot, lemonade, soda 9
SWEET N' SPICY patron silver, ancho reyes, cointreau, sour, lindemans framboise 13
ROOT & RYE 3 howls rye whiskey, snoqualmie porter, snoqualmie draft root beer 10

WHEATS & WEIZENS

Light Refreshing Ales, Dark to Crystal
AYINGER BRAUWEISSE
BLUE MOON BELGIAN WHITE
FREMONT WANDERING WHEAT w
HACKER-PSCHORR HEFE WEISSE
LAZY BOY HEFEWEIZEN w
LEAVENWORTH BOULDER BEND DUNKEL w
LEAVENWORTH WHISTLING PIG HEFE w
PYRAMID HEFEWEIZEN w
SEAPINE HEFEWEIZEN w

SOURS

Tart, Acidic, Sour
DUCHESS DE BOURGOGNE* 10oz
ECLIPTIC CARINA PEACH w 13oz
HEATHEN MOJITO 13oz
PETRUS AGED PALE* 13oz
LINDEMANS FRAMBOISE* 10oz
RODENBACH GRAND CRU* 10oz

BROWN ALES

Medium Body, Malty, Slight Hop Flavor
BIG SKY MOOSE DROOL
DOGFISH HEAD INDIAN BROWN
NEWCASTLE
ROGUE HAZELNUT BROWN NECTAR

GLUTEN FREE CANS

These Beers Are Served in 12oz Cans
GHOSTFISH GRAPEFRUIT IPA
GHOSTFISH METEOR SHOWER BLONDE
GHOSTFISH SHROUDED SUMMIT WHITE ALE
GHOSTFISH VANASHING POINT PALE ALE
KICK STEP IPA

FRUITS & CIDERS

Crisp, Refreshing, Fruity Sweetness
2 TOWNS IMPERIAL BAD APPLE 13oz
ACE PINEAPPLE CIDER* 13oz
D'S WICKED ROTATING CIDER* w 13oz
FINN RIVER ROTATING CIDER w 13oz
LOCUST HONEY PEAR w
PYRAMID APRICOT ALE w
REVEREND NAT'S HALLELUJAH HOPRICOT 13oz
SEATTLE CIDER DRY w
TIETON ROTATING CIDER* w 13oz

BELGIANS & BELGIAN STYLE

Keg Conditioned, Fruity, Spicy
ACHOUFFE LA CHOUFFE* 13oz
CHIMAY ROTATING* 13oz
DELIRIUM TREMENS* 13oz
GULDEN DRAAK ROTATING* 13oz
HELLBENT MOSSBACK MONK TRIPEL w 13oz
HOEGAARDEN WHITE 13oz
LA TRAPPE QUADRUPEL* 13oz
LEFFE BLONDE* 13oz
NORTH COAST BROTHER THELONIOUS* 13oz
SAISON DUPONT* 13oz
ST BERNARDUS ROTATING* 13oz
UNIBROU BLANCHE DE CHAMBLY* 13oz
UNIBROU LA FIN DU MONDE* 13oz
VAN STEENBERGE PIRAAT ROTATING* 13oz

SCOTTISH ALES

Medium Body, Rich, Malty, Smoky
BELLEVUE SCOTCH ALE w
BOUNDARY BAY SCOTCH ALE w
PIKE KILT LIFTER w
SILVER CITY FAT SCOTCH w 13oz

STOUTS

Heavily Roasted Malts Balanced, Extra Hops
BELCHING BEAVER PEANUT BUTTER MILK
BOUNDARY BAY IMPERIAL OATMEAL w 13oz
ELYSIAN DRAGONSTOOTH w
GUINNESS (N)
HIGHWATER CAMPFIRE (N)
MURPHY'S IRISH (N)
NORTH COAST OLD RASPUTIN (N)
SOUND URSUS SPELÆUS w 13oz
WALKING MAN CHERRY w
YOUNG'S DOUBLE CHOCOLATE (N)

PORTERS

Pale & Dark Malts, Moderate Hops
BAD JIMMY COCOA VANILLA w
BOULDER BEER SHAKE CHOCOLATE (N)
DESCHUTES BLACK BUTTE
HARMON PUGET SOUND PORTER w
MAC & JACK'S BLACKCAT w
REUBEN'S BREWS ROBUST PORTER w
ROGUE MOCHA PORTER
SNOQUALMIE STEAM TRAIN w

oz These beers are less than a pint/16oz

* These beers are rare and/or high in alcohol content and are priced accordingly.

(N) Beer powered by nitrogen

w Washington Beers